

XP-002215839

AN - 2000-369397 [32]

AP - JP19980293324 19981015

CPY - TAKI

DC - D13

FS - CPI

IC - A23L2/38

MC - D03-D02B

PA - (TAKI) TAKARA SHUZO CO LTD

PN - JP2000116364 A 20000425 DW200032 A23L2/38 008pp

PR - JP19980293324 19981015

XA - C2000-112121

XIC - A23L-002/38

AB - JP2000116364 NOVELTY - The manufacture of cereals tea drink from cereals tea raw material such as side tea, barley tea, unpolished rice tea and raw material chosen from American tea raw material, involves extracting raw material with warm water in presence of a reducing substance.

- USE - For manufacturing cereals tea drink.

- ADVANTAGE - The process eliminates the burnt smell. Flavor of the drink is enhanced. An improved and refreshing tea drink is obtained.

- (Dwg.0/0)

IW - MANUFACTURE CEREAL TEA DRINK EXTRACT CEREAL TEA RAW MATERIAL WARM WATER PRESENCE REDUCE SUBSTANCE

IKW - MANUFACTURE CEREAL TEA DRINK EXTRACT CEREAL TEA RAW MATERIAL WARM WATER PRESENCE REDUCE SUBSTANCE

NC - 001

OPD - 1998-10-15

ORD - 2000-04-25

PAW - (TAKI) TAKARA SHUZO CO LTD

TI - Manufacture of cereals tea drink involves extracting cereals tea raw material with warm water in presence of reducing substance

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 2000-116364

(43)Date of publication of application : 25.04.2000

(51)Int.Cl.

A23L 2/38

(21)Application number : 10-293324

(71)Applicant : TAKARA SHUZO CO LTD

(22)Date of filing : 15.10.1998

(72)Inventor : OYASHIKI HARUO

HINO FUMITSUGU

OCHIAI KAZUYORI

KATO IKUNOSHIN

(54) PRODUCTION OF CEREAL TEA DRINK

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a cereal tea drink freed from scorch odor and contaminant taste, with full aroma, mellow and feeling refreshed, by subjecting a cereal tea stock to a treatment including extraction with hot water in the presence of a reducing substance.

SOLUTION: This cereal tea drink freed from scorch odor and contaminant taste, with full aroma, improved in quality including flavor, is obtained by subjecting a cereal tea stock such as buckwheat tea stock, barley tea stock, whole-rice tea stock or roasted rice tea stock to a treatment including extraction with hot water at a temperature higher than 75°C but not higher than 100°C for a time period exceeding 5 min but not longer than 40 min in the presence of a reducing substance such as ascorbic acid, a salt thereof, erythorbic acid, a salt thereof, cysteine or glutathione.

LEGAL STATUS

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's
decision of rejection]

[Date of requesting appeal against examiner's
decision of rejection]

[Date of extinction of right]

Copyright (C); 1998,2003 Japan Patent Office